



CHARCOAL & WOOD FIRED BBQ CATERING

A choice of 3 meat / fish dishes & three gourmet salads

FREE RANGE CHICKEN

MEDITERERAN CHICKEN BREAST KEBABS

Homemade chilli sauce, roast garlic mayonnaise & flatbreads

THAI SPICED SPATCHCOCK CHICKEN

Chilli, lemongrass, lime, fish sauce, palm sugar & toasted ground rice dressing

3" POSH SESAME BRIOCHE BURGER

Butterflied chicken breast, smoked streaky bacon, smashed avocado, crisp lettuce, beef tomato, red onion, garlic aioli

SPICY JERK BONE IN CHICKENTHIGHS

Sweet corn, lime, spring onion & coriander salsa

TANDOORI SPICED CHICKEN SKEWERS

Flatbreads & cucumber & mint raita

AMERICAN STYLE BBQ BUFFALO CHICKEN WINGS

Blue cheese dip & celery sticks

THAI CHICKEN BREAST SATAY SKEWERS

Peanut satay sauce & cucumber & chilli pickle

30 DAY DRY AGED BEEF

3" POSH SESAME BRIOCHE BURGER

110gr steak burger, double mature Cheddar, beer mustard caramelised onions, wild rocket, beef tomato, confit garlic mayonnaise & pickles

TWICE COOKED BRISKET

Sweet soy & ginger glaze & chilli vinegar

BEEF RUMP SATAY SKEWERS

Peanut satay sauce & cucumber pickle

SIRLOIN STEAKS

Chimichurri sauce & garlic aioli - £2 supplement per 150gr

RIBEYE STEAKS

Black truffle butter - £3 supplement per 150gr

FILLET STEAKS

Black truffle butter - £5 supplement per 125gr

WAGUE STEAKS

Available on request

FREE RANGE PORK

OUR SIGNITURE THAI SPICED TWICE COOKED BELLY

Ginger BBQ glaze, pineapple, coriander & chilli pickle

110gr steak burger, smoked streaky bacon, smashed avocado, crisp lettuce, beef tomato, red onion, our burger sauce

GREEK LEMON & GARLIC SOUVLAKI SKEWERS

Feta, Tzatziki & house chilli sauce

KOREAN RIBS

Marinated for 48 hours in ginger, garlic, soy & sesame & glazed with Korean spiced BBQ sauce

VIETNAMESE POSH DOG

Five spiced crispy pork belly, Vietnamese salad

BRITISH POSH DOG

Pork & leek sausage, cheddar, honey & mustard, crispy shallots

SAUSAGE PLATTER

Pork & leek - chorizo – black pudding - honey & mustard

GIANT TOMAHAWK STEAK

(750GR, Serves 4)

Bourbon peach & thyme salsa - £4 Supplement

OXFORDSHIRE LAMB

3" POSH SESAME BRIOCHE BURGER

110gr Lamb & mint burger, feta, beef tomato, crispy lettuce, red onion, harissa mayonnaise

TIKKA SPICED LAMB SKEWERS

Flatbreads, cucumber & mint raita

WHOLE BUTTERFLIED LEG OF LAMB MARINATED IN ROSEMARY & GARLIC

Minted salsa verde

MIDDLE EASTERN LAMB KOFTA KEBABS

Harissa yoghurt, pomegranate & micro coriander

LAMB & PEPPER SOUVLAKI SKEWERS

Crumbled feta, Tzatziki & house chilli sauce

OUR SIGNITURE LAMB CUTLETS

Minted Salsa Verde & Pistachios - £2 supplement

GRESSINGHAM DUCK

CRISPY TWICE COOKED DUCK LEGS

Rhubarb & tamarind glaze - £1 supplement

CHINESE AROMATIC DUCK LEGS

Hoisin sauce, pancakes, spring onion & cucumber - £2 supplement

FIVE SPICE DUCK BREASTS

Port & cherry chutney - £2.50 supplement

FRESH FISH

OUR SIGNITURE TANDOORI SPICED SCOTTISH SALMON COOKED ON CEDAR PLANKS

Cucumber & mintraita
£1 supplement per portion

TIGER PRAWN & MINI CHORIZO SAUSAGE SKEWERS

Saffron, lemon & garlic mayonnaise

CORNISH MACKERAL FILLETS

Soy, ginger, sesame, coriander dressing

BUTTERFLIED SARDINES

Sauce Vierge

SALT & PEPPER CRUSTED TUNA STEAKS

Sicilian Olive, caper & parsley dressing
£2 supplement per portion

SHELLFISH

STEAMED MUSSELS

Garlic, shallot, parsley & white wine sauce

SHELL ON 16/20 SIZE KING PRAWNS

Parsley, garlic & lemon butter

½ ENGLISH LOBSTER

Parsley, garlic & lemon butter OR lime, chilli & coriander butter
£8 supplement per portion

CORNISH KING SCALLOPS IN SHELL

Parsley, garlic & lemon butter - £1 supplement per king scallop

VEGETARIAN

Choose from 1 of the following dishes

PORTOBELLO MUSHROOM BURGER

Crumbed mushroom, double cheddar, crisp lettuce, tomato & onion

INDIVIDUAL BARREL AGED FETA CHEESE

Vine cherry tomatoes, roast garlic, oregano & pitta breads for dipping

VEGAN

MUSHROOM SATAY SKEWERS

Peanut satay sauce & cucumber & chilli pickle

TANDOORI SPICED CAULIFLOWER

Cucumber & mintraita

MIDDLE EASTERN AUBERGINE

Parsley, pine nut & brioche crumbs

GOURMET SALADS

Choose any three of our handmade gourmet salads

CAESAR

Baby gem, boiled eggs, garlic & herb croutons, chives, Parmesan shavings, Caesar dressing

GREEK

Heritage tomatoes, cucumber, Kalamata olives, barrel aged feta & oregano

MIDDLE EASTERN TABBOULEH

Pomegranate, parsley, mint, cherry tomatoes, onions & lemon juice

MIXED LEAF & HASS AVOCADO

Rocket, watercress, radicchio, edible flowers, avocado, garlic croutons, fresh herbs, Dijon mustard dressing

PAD THAI RICE NOODLES

Rice noodles, raw vegetables, bean sprouts, peanuts & Thai herbs

MEDITERRANEAN COUSCOUS

Roasted peppers, courgettes, feta cheese, lemon & baby basil

MACARONI

Sundried tomatoes, marinated artichokes, basil & pine nut pesto

NEW POTATOES

Spring onion, chive & mint butter

ISLE OF WHITE HERITAGE TOMATOES

Kalamata pitted olives, capers, micro basil, balsamic dressing

WATERMELON

Orange segments, barrel aged feta, mint, coriander & chilli dressing

DESSERTS

DIY ETON MESS STATION

Giant raspberry & chocolate meringues
Vanilla whipped Lacey's cream from siphon guns

English strawberries
Raspberries
Blueberries
Pineapple & mint

Raspberry sauce
Passion fruitsauce
Belgium Chocolate sauce

(Gluten Free)

ICE CREAM STATION

Home made Ice cream or Gelato

Passion Fruit
Coconut & lime
Pecan & salted caramel
Dulce de leche
Strawberries & cream
Chocolate

Waffle Cones
Popping Candy

Raspberry, Passion Fruit & Chocolate Sauces
Seasonal Berries & Sprinkle toppings

Add freshly made doughnuts for £1.50